

502-574-6650

**Kentucky Food Code Changes
Effective May 1, 2010**



Highly Susceptible Population Regulations

Definition:

Highly Susceptible Population - persons who are more likely than other people in the general population to experience food borne diseases because they are:

- Immunocompromised, children age 9 and younger, or an older adult
- Obtaining food at a facility that provides services such as custodial care, assisted living such as child or adult day care centers, kidney dialysis centers, hospital, nursing homes or nutritional or socialization services such as a senior center

Prohibited Practices:

1. Bare hand contact with ready to eat foods is **not** allowed
2. Time, by itself, is **not** to be used as a public health control measure, proper temperature must be used
3. Any foods served to patients shall **not** be re-served

Foods not to be served or offered for sale in ready to eat form:

1. Raw animal foods such as raw fish, raw marinated fish, raw molluscan shell fish, and steak tartare
2. Partially cooked foods such as lightly cooked fish, rare meat, soft cooked eggs from raw eggs and meringue
3. Raw seed sprouts

Eggs

Pasteurized Eggs or Egg Products shall be substituted for raw eggs in the preparation of:

1. Foods such as Caesar salad, Hollandaise or Bearnaise sauce, mayonnaise, meringue, Eggnog, ice cream, and Egg-fortified beverages
2. Exception- shelled eggs combined for immediate service may be used if cooked to 145°F and served immediately as a single meal

Juices

The new FDA Food Code provides restrictions to children 9 years of age and younger that receive food in a school, day care setting, or similar facility for certain juices. Juice that has a warning label on it, may not be served or offered for sale.

Unpackaged juice that is prepared on site for service or sale in a ready to eat form shall be processed under a HACCP Plan that contains the information as specified in the 2005 FDA Food Code and 21CFR 120.